

Appetizers

Crab Nori Roll Risotto, Alaskan King crabmeat and fresh vegetables rolled in nori and deep fried. Served with avocado rémoulade. 9

Beef Carpaccioⁿ Tender, thin sliced Kobe beef with tomato caper relish, shaved Reggiano Parmesan and truffled basil aioli. 10

Seared Yellowfin Tunaⁿ Cumin crusted, rare pan-seared tuna with wasabi crème fraîche, tobiko and an avocado tomato salsa. 10

Crab Stuffed Mushrooms Baby portabellas roasted with our lump crab cake stuffing 7

Smoked Salmonⁿ In house smoked Atlantic salmon in a pastrami seasoned crust with roasted beet, cabbage and caramelized onion salad, and topped with a chèvre crème fraîche. Finished with a whole grain mustard molasses. 10

Colossal Shrimp Cocktail Chilled, white Pacific shrimp with horseradish cocktail sauce. Huge! Biggest shrimp you'll ever see! 18

Buffalo Chicken Tenders In our house sauce and served with our blue cheese dressing 7

Smoked Duck Bruschetta On French baguette with basil pesto pine nut butter and fig glaze. 9

Filet of Duck Foie Gras Pan roasted and creamy, served on a brioche garnished with crisp pancetta, sweet apricot chutney, endive and vanilla scented fig glaze. 15

Beef Crabioli Tender raviolis filled with Kobe beef and black truffles, topped with butter poached Alaskan King crabmeat. Finished with Cabernet demi-glace and sauce béarnaise. 11.50

Oysters Casino Style Baked on the half-shell with buttery panko crumbs, lemon and apple-wood smoked bacon. Topped with crisp prosciutto ham. 12

Scallops and Bacon Sea scallops wrapped in apple-wood smoked bacon 9

Fried Calamari Crispy parmesan and panko fried, garnished with fried pearl onions and served with our own tomato sauce 9

Giant Seafood Martini An amazing display of colossal shrimp, smoked salmon, our Signature lobster salad, and Alaskan King crab. Served with cocktail sauce crème fraîche parfait shots. So good you may not want to share but we recommend it! 27

Soups

Cape Cod Lobster Chowder 7 **Onion Soup au Gratin** 8

Soup Sampler 9 **Soup of the Day** 5.50

A sample of our two Soups of the Day and Lobster Chowder.

Salads

Choose your salad then finish it with one of these favorite toppings...

Grilled Shrimp 5.50 **Grilled Chicken Breast** 4.50 **Grilled Salmon Filet** 10

Oven Roasted Turkey Breast 5.50

Field Greens Salad Select mixed baby lettuces 6

Caesar Saladⁿ 7.50 **With white anchovies** 8.50

Blue Cheese Webster Salad Specialty greens with fresh Gorgonzola cheese, white raisins and pistachios 8

Spinach Salad Baby spinach, tossed with diced figs and apple-wood bacon in a warm, Cranberry honey vinaigrette 9

Cobb Salad Chopped Romaine lettuce, hard-boiled eggs, diced Jarlsberg cheese, chickpeas, red onions, cucumbers, tomatoes, olives and pepperoncini, tossed with choice of dressing 8

Arugula Salad Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette 8

Gazpacho Wedge Iceberg lettuce wedge garnished with manchego cheese, gazpacho dressing, fried chorizo and toasted almonds 8


Our Signature Lobster Salad Fresh shelled lobster meat in an herb mayonnaise served over specialty greens 22

ηRegarding FDA Food Code, written information available upon request

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Thin Crust Grilled Individual Pizzas

Whole wheat crust available upon request

 **“Green” Pizza** Fresh basil spread, our ground veggie burger, “tofu” cheese, tomato salsa, red pepper emulsion and alfalfa sprouts on whole wheat dough. 11

Four Cheese Mozzarella, Swiss, Cheddar, Parmesan cheese and fresh herb tomato sauce 9

Chicken Tuscany Sliced, grilled boneless breast of chicken with artichoke hearts, vine-ripened tomatoes and pine nuts topped with our four cheese blend, finished with an aged balsamic drizzle 12

Vegetable and Cheese Spinach, caramelized onions, portabella mushrooms, tomato sauce, with our four cheese blend 10

Sausage and Caramelized Onions With tri-colored roasted peppers, tomato sauce and four cheese blend 10

Sweet Potato and Bacon Roasted sweet potato, caramelized onions, arugula and Gorgonzola cheese over a creamy pine nut and garlic spread. Topped with apple-wood smoked bacon, olive oil and aged balsamic vinegar 10

Crab Benedict Pizza Seasoned lump crab, Canadian bacon, asparagus, tomato, mozzarella cheese, ricotta cheese and egg 13

Burger Pizza Ground choice lean sirloin, special sauce, lettuce, cheese, pickles, onions and tomato 10

Burgers

All Choice Lean Sirloin served on a fresh baked artisan roll

Blue Cheese Burgerⁿ 9.50

Cheddar Burgerⁿ 9.50

 **Gourmet Turkey Burger** 9.50

Lean ground turkey blended with three cheeses, mushroom duxelles and truffle oil. Served with a cranberry and roasted garlic mayonnaise.

Chipotle Ranch Burgerⁿ 10.50

Apple-wood bacon, sharp cheddar, red onion and our own chipotle ranch dressing

Mushroom ‘n Onion Burgerⁿ 10.50

Caramelized onions, sautéed mushrooms and Jarlsberg

Buffalo Burgerⁿ 12

Naturally raised buffalo meat, seasoned with dry barbeque spices and topped with cheddar cheese. Accompanied by an ancho chile barbeque sauce.

Sandwiches

"Best Sandwich in Sandwich" - People's Choice Award
— SandwichFest 2009

Lobster Grilled Cheese 14

Grilled brioche filled with pesto, chives, shallots, French brie, American cheese and, of-course, lobster meat

Veggie Burger 10

Made fresh in-house; a blend of spinach, black beans, herbs, carrots, brown rice and onions, grilled and served with melted cheddar cheese, tomato, lettuce and honey mustard on toasted sprouted grain bread. *Considered the best veggie burger by many!*

Our Signature Lobster Salad Heaping portion of fresh lobster meat in an herb mayonnaise

On a freshly baked roll 21

Half-sandwich served with a cup of our hearty lobster chowder 17

Tuna Sashimi Roll-Upⁿ 11

Seared rare tuna wrapped in nori and a soft tortilla with alfalfa sprouts, carrots, and cucumbers. Served with sriracha and tobiko mayonnaise

Buffalo Chicken Roll-up 9

Chicken tenderloins in our house sauce, blue cheese dressing and arugula in a soft tortilla

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Dinner Entrees

Sweet Lemon and Basil Haddock 25 demi 17

Basted and oven roasted. Served atop lobster and chorizo cabbage. Accompanied by vegetable of the day and signature wheat berry quinoa pilaf.

Three From the Sea 35

One half baked stuffed lobster, pan seared native sea scallops and catch of the day.

Veal Oscar 29

Lightly breaded scaloppine of veal, sautéed and topped with Alaskan King crabmeat and tender baby spinach. Finished with béarnaise sauce and Cabernet demi glace.

Filet Mignonⁿ 35 demi 22

Grilled tenderloin, served with a Gorgonzola crostini, Yukon Gold mashed potatoes, caramelized cipollini onions and Cabernet demi glace.

Wok Fired Atlantic Salmon 21 demi 14

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice timbale, sautéed baby bok choy and finished with a white soy and sweet chili beurre blanc.

Cioppino 26

A bountiful savory Italian seafood stew of Pacific shrimp, Point Judith calamari, native lobster, and our homemade sausage simmered in a simple tomato sauce. Accompanied by fresh focaccia.

Sweet Pea Ravioli 20 **demi** 14

Scented with Meyer lemon and fresh tarragon. Complemented with a silky mild curry and carrot purée, baby carrots, pea tendrils, arugula and toasted almonds.

Rack of Lambⁿ 35 **demi** 23

Dusted and pan roasted in raw organic cocoa. Accompanied by Yukon whipped potatoes, asparagus and handmade mint and rosemary gelee. Finished with chèvre cream and brandy marinated cherry demi-glace.

Prime Rib of Beefⁿ 29 **demi** 21

Slow roasted, tender cut accented with rosemary au jus.

Butter Poached Lobster 35 **demi** 24

One and one half pound shelled lobster steeped in a rich parship butter sauce with green peas, sweet potato "bacon" and grilled green onions. An elegant marriage of flavors.

Chicken Satay 18 **demi** 13

Boneless, skinless breast of chicken marinated in yogurt, limes and garlic; mildly spiced. Served with a side of sweet chili peanut sauce, baby bok choy and sesame jasmine rice.

Before placing your order, please inform your server if a person in your party has a food allergy.

The Chef's Special Menu

This menu enables our Chefs to offer creative entrées using the freshest available

seasonal produce, seafood and meats. These special menu selections will change approximately every eight weeks.

Duck Trilogy 27

Pan roasted breast of Long Island duckling, crispy fried duck wing and a duck confit fingerling potato hash topped with a poached panko fried egg. Accompanied by mixed beet greens, local gooseberries and a Cape beach plum vinaigrette featuring Green Briar Beach Plum Jelly.

Grilled Rib-eyeⁿ 36

Kona coffee bean and barbeque scented tender steroid and antibiotic free Wolf Neck Farms beef, atop a summer corn succotash. Served with braised collard greens and sweet potato shoestring fries.

Cape Cod Cataplana 27 demi 17

A New England interpretation of a Classical Portuguese stew featuring native striped bass wrapped in Serrano ham, littleneck clams and baby heirloom tomatoes in a refined roasted yellow pepper "broth". Finished with a pickled fennel slaw.

Lobster Thai 35 demi 25

Pan roasted one and a half-pound lobster basted with Thai basil and black garlic. Served with lemongrass fried rice, pea tendrill salad, ponzu ginger emulsion and fried lobster tenders.



It is exciting to realize that you can control how good you feel by choosing to eat certain foods. With this in mind we offer you the following items which can not only stimulate your palate but will enhance your energy and promote healthy pH. Our Chefs have hand-selected each of these fine ingredients and whenever possible chose "Locally Grown Organic" products to ensure the healthiest and highest quality, regardless of cost.

Vegetable Burrito 15

Fresh vegetables and organic brown rice rolled in a sprouted grain tortilla. Served with salsa verde, mock sour cream", avocado and red pepper emulsions.

Tofu and Shrimp Pad Thai 16

Rock shrimp and firm tofu sautéed with fresh vegetables, tossed with rice stick noodles in a gingered vegetable tisane.

Alkali Stir-Fry 16

Sauteed snow peas, carrots and baby bok choy served atop buckwheat soba noodles. Finished with Bragg liquid aminos and Fuirkake spiced macadamia nuts.

Pan Roasted Native Haddock 19

Finished in fresh basil and sweet lemon zest. Served with a ragout of green cabbage, mild smoked tomatoes and petite legumes.

Organic Free-Range Chicken 18

Grilled semi-boneless statler breast brushed with raw avocado honey. Accompanied by sun-dried mango and Cashew pesto, whole grain wheat berry pilaf and vegetable of the day.



Barnstable County
BestBites

identifies options that meet the American Heart Association guidelines to be low in sodium, calories, saturated and trans fats.

Before placing your order, please inform your server if a person in your party has a food allergy.

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A Brief History

Upon this very spot, there was maintained and conducted one of the first and most famous taverns in New England. The building that became *The Dan=I Webster Inn & Spa* was built in 1692 by the Reverend Roland Cotton and his wife, Elizabeth (Salton) Cotton. The house remained a parsonage until the 1750's when it was given to Rebecca Fessenden, the widow of Reverend Benjamin Fessenden. Her son, Benjamin Jr., became a tavernkeeper and, as the *Fessenden Tavern*, this building was Patriot Headquarters during the Revolution. Later it was frequented by Daniel Webster and other well-to-do sportsmen who came here to hunt and fish. In 1830, the Tavern passed into new hands and a wing was added to hold visitors attracted by the new glass factory. Although Daniel Webster complained the glass workers took his best fishing spots, he kept a room reserved here until his death.

Daniel Webster, one of the most prominent men of his day, had a room reserved at the Fessenden Tavern from 1815 to 1851. An extremely successful lawyer in Boston, he possessed a commanding personality and quick wit. He was an exceptional orator winning almost all cases he defended. Serving several terms as US Senator, in Massachusetts, Dan'l fought to preserve the interests of New England businessmen and merchants. As Secretary of State, he helped set the northern border between the US and Canada along the St. Lawrence River. In 1840, he lost the presidential nomination to William Harrison and refused the Vice Presidency. Had he accepted the vice presidency, he would ultimately have become President since Harrison died shortly after being elected. He played a major role in the debate over slavery and even named his gun after Congressman David Wilmot of Pennsylvania, who in 1846 introduced a bill to the US House of Representatives to bar slavery or involuntary servitude from the new territories. His speeches were considered one of the "events" in Washington with huge crowds coming to hear him speak, considered by many of his contemporaries as "the greatest orator ever". He was also instrumental in forging the compromise of 1850 that narrowly averted Civil War. Some say postponing the war 10 years worked to the advantage of the North to ultimately abolish slavery. Although at the time the anti-slavery proponents were very unhappy with his position of union over secession.

In 1857, the tavern was renamed *Central House*. During the late 1800's, the Inn enjoyed a long list of distinguished visitors including President Grover Cleveland, Helen Keller, August P. Belmont, John F. Fitzgerald (President Kennedy=s grandfather), and Henry David Thoreau. In 1915 the name was changed to *The Daniel Webster Inn* in honor of its famous early tenant.

The old building was destroyed by fire in 1971 and rebuilt in a fashion that would satisfy modern tastes, yet generate the charm and warmth of the original structure. By 1980, however, the Inn had fallen on hard times. The Catania Family purchased the Inn and the adjacent home built in 1826 by Captain Ezra Nye, a prominent sea Captain in his day, having held the record of a 20-day transatlantic crossing to Liverpool, England. The Catania Family immediately launched an extensive restoration and expansion which included a gracious sunlit Conservatory and below, a wine cellar equal to the finest in New England. The dining menu has developed into Classic American Cuisine for which the restaurant has received national recognition every year.

The Innkeepers at *The Dan=I Webster Inn & Spa* wish to extend to all guests the hospitality and heritage of this proud historic Inn be it for refreshments in the Tavern Grille, an evening of merriment by the hearthside, or an elegant dinner in the 18th century Webster Room.

The latchstring is always out to welcome you to *The Dan=I Webster Inn & Spa* for a truly memorable experience.

Your Hosts since 1980,
The Catania Family, Owners
Gary Cremeans, General Manager

We are pleased to share with you the following National Awards:

DiRONA Award

ADistinguished Restaurants of North America”

Patriot Ledger

“Best Dining South of Boston”

Wine Enthusiast

“Award of Unique Distinction”

Select Registry

“Distinguished Inn of North America”

Cape Cod Life

“Best Inn, Best Fine Dining, Best Spa,
Best Romantic Restaurant”

Wine Spectator

ABest of Award of Excellence@

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